

H330-000 Hershey's® Heath®



Issue Date:	2/12/2024	Revision:	E	Manufacturer Item #	10700-60722
-------------	-----------	-----------	---	---------------------	-------------

PRODUCT DESCRIPTION	
Thin, rectangular shaped toffee bars enrobed in creamy milk chocolate	

PHYSICAL ATTRIBUTES								
Appearance:	Typical Heath bar							
Color:	Yellowish brown, typical Heath							
Flavor:	Milk toffee and chocolate							
Pack Size:	1 x 30 Lbs.							
Case Dimensions: L[depth]xWxH in.	13.75	11.25	10.625	Case Cube(ft ³):	0.9511	Pallet Conf. (TI / HI)	11	4

INGREDIENTS	
SUGAR, VEGETABLE OIL (PALM OIL, SHEA OIL, SUNFLOWER OIL, PALM KERNEL OIL, &/OR SAFFLOWER OIL), DAIRY BUTTER (MILK), ALMONDS, LACTOSE (MILK), REDUCED PROTEIN WHEY (MILK), CONTAINS 2% OR LESS OF: CHOCOLATE, SKIM MILK, COCOA, COCOA PROCESSED WITH ALKALI, SALT, LECITHIN (SOY), NATURAL FLAVOR	

ALLERGENS:	CONTAINS: ALMOND, SOY AND MILK.
-------------------	---------------------------------

NUTRITIONAL INFORMATION	
NUTRIENT	Per 100g
CALORIES	534.69
TOTAL FAT (g)	32.50
SATURATED FAT (g)	17.49
TRANS FAT (g)	0.45
CHOLESTEROL (mg)	11.05
SODIUM (mg)	311.07
TOTAL CARBOHYDRATE (g)	63.34
DIETARY FIBER (g)	1.29
TOTAL SUGARS (g)	61.52
ADDED SUGARS (g)	58.52
PROTEIN (g)	2.14
VITAMIN D (mcg)	0
CALCIUM (mg)	42.88
IRON (mg)	1.31
POTASSIUM (mg)	174.90



Brand Name:	Hershey	Net Weight: (Lbs.)	30.00
Case GTIN	0 00 10700 60722 5	Net Weight: (Kg.)	13.61
Kosher	OU	Gross Weight: (Lbs.)	31.16
Country of Origin	USA	Gross Weight: (Kg.)	14.13

MICROBIOLOGICAL ATTRIBUTES	
Attributes	Limits
Total Aerobic Plate Count (cfu/g)	<10,000
Yeast and Mold (cfu/g)	<100
Coliforms (cfu/g)	<10
Salmonella (/375g)	Negative

GMO STATEMENT	
X	Produced with Genetic Engineering.
	Partially Produced with Genetic Engineering.
	May be produced with Genetic Engineering.
	NOT Produced with Genetic Engineering.

*The above attributes are provided by the product manufacturer. Parameters are guaranteed attributes. It is not indicative of product testing.

STORAGE CONDITIONS

Recommended Condition: Store 55-65°F and less than 60% relative humidity.

SHIPPING CONDITIONS

Recommended Condition: Ship <65°F and less than 60% relative humidity.

SHELF LIFE

Recommended Shelf Life: 360 days at recommended storage conditions.

ALLERGEN / SENSATIZER TABLE

COMPONENT	PRESENT IN PRODUCT	PRESENT IN PRODUCTS MANUFACTURED ON THE SAME LINE	PRESENT IN THE SAME MANUFACTURING PLANT
PEANUTS AND DERIVATIVES	NO	NO	YES
TREE NUTS AND DERIVATIVES	YES	YES	YES
EGG AND DERIVATIVES	NO	NO	NO
MILK AND DERIVATIVES	YES	YES	YES
SOY AND DERIVATIVES	YES	YES	YES
WHEAT	NO	NO	YES
FISH	NO	NO	NO
CRUSTACEAN SHELLFISH	NO	NO	NO
SULFITES > 10 ppm	NO	NO	NO
MUSTARD	NO	NO	NO
SESAME	NO	NO	NO
GLUTEN	NO		
ARTIFICIAL FLAVOR SOURCE	N/A		
FD&C ARTIFICIAL COLORS	N/A		

CODE FORMAT

Expiration Code Date:

The code is proprietary but can be used for rotation purposes. The first two characters represent the age, and the lower the number, the older the product. The only exception is when the cycle reaches 98, it reverts back to 11. Open Date Best By code ex. Best By 05 2022.

LABEL / CASE GRAPHICS

